Basic Homemade Pasta

1 cup flour

1 egg, beaten

½ tsp. salt

If needed: 1 T. water, 1 T. olive oil

1. Break egg into a custard cup. Beat with a fork.
2. In mixing bowl, combine the flour and salt. Make a well in the flour, add the egg, and mix. Mixture should form a dough. If needed, stir in the water and olive oil.
3. On a lightly floured surface, knead the dough for about 3 -4 minutes. Allow to rest.
4. Use a pasta machine or hand roll dough out to desired thinness. Cut into pasta shapes.

 

**Homemade Manicotti Shells**

6 eggs

½ cup water Recipe makes about 30 shells

1 cup flour

1. Break eggs one at a time into a custard cup. Add to mixing bowl. Whisk until well blended. Whisk in water.
2. Sprinkle flour over egg mixture as you continue to whisk. Batter should be smooth with no lumps.
3. Spoon a small amount of batter onto griddle and spread out with back of spoon. Cook until dry on edges and flip over. Cook until dry.

**Ricotta Filling** Mix all ingredients in mixing bowl.

30 oz. Ricotta cheese (2-- 15 oz. containers)

1 egg

½ cup parmesan and/or romano cheese

2 cups shredded mozzarella cheese

1 tsp. parsley 1 tsp. garlic powder

Put a small amount down the middle of one shell. Roll manicotti and place on baking pan, seam side down. cover with plastic wrap and freeze. After 24 hours, store in plastic bag.

To Bake: Put sauce on bottom of pan, line up frozen manicotti. Cover with sauce. Bake at 350 for 30-30 minutes.